

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Poultry

## Across

6. A mature female chicken that produces eggs.

7. Heart, gizzard, and liver.

10. "\_\_\_\_\_" poultry has never been chilled below 26 F.

13. Grade that is normally sold in stores.

14. The back of the carcass beginning at the base back to the tail.

15. Lower portion of the leg that is separated at the knee and hock.

16. "\_\_\_\_\_" poultry has been chilled to below 0 F.

18. Part of the wing between the wing tip and the second joint.

19. A mature male chicken.

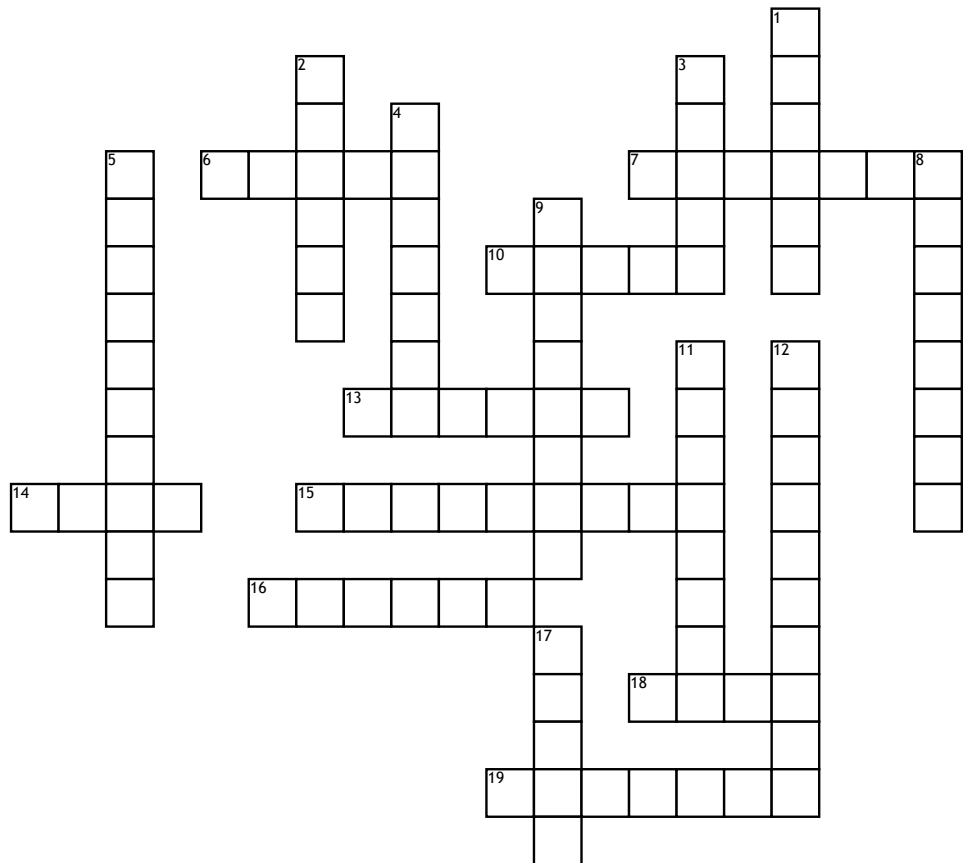
## Down

1. A young female chicken.

2. Dark meat has more \_\_\_\_\_ which causes the color change.

3. Upper portion of the leg that is separated at the knee & hip joint.

4. Used mainly for meat.



5. Serving size of poultry.

8. A hen that is no longer laying eggs.

9. Part of the wing between the second joint and the body.

11. A male chicken that is less than 1 year old.

12. Thigh and drumstick with a portion of the back attached.

17. A male chicken that has been neutered.

